
Jerome McCormick

People

1967-11

Correspondence Between Jerome McCormick and Mrs. McCormick (Mother) November/December 1967

Jerome McCormick

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23 Lansdown Pl.
Ballsbridge,
Dublin 4.
3/11/67.

Dear Mum,

I went in to see about
your Elatlux thermostat. Get the
no. of the fridge, which is on
a little metal plate, attached I
think somewhere near the switch.
The no. will begin with an L.....,
and about 5 or 6 numbers after it.
Disregard the patent no. Hope this
letter gets you in time, before you
come up for the weekend.

I am going on a tour
of Johnson Mooney's bakery tomorrow.
Some of the other commis chefs are
also coming. We have a new lad

here from Venezuela, who has just
completed 15 months at the Intercon in
Geneva. I am slowly gathering inform-
ation as to my arrangements for
experience abroad will be. You really
have to make out for yourself. The
French Govt. are not anxious to let in
foreign workers, as they never appoint
an alien when a French National can
do the job. Germany would seem to
me to be one of the best alternatives.
However I need to get the 150 exam
first. There are some very good Irish
recipes in a little cookery book I
picked up. Black puddings, drisheen, etc.
etc, am looking forward to my first
few gallons of sheep and pigs
blood. Came across a very nice little
delicacy, smoked sole, tossed in the
pan with a knob of butter.

I met one of the Bewleys in their shop yesterday, was asking to see around their bakery and sweet making dept. - could be very interesting. The father is in charge of the bakery, while two of the sons Richard and Patrick look after the business.

Mr. Laurence Jones CERT. gave a talk on his organization at a recent Hotel + Catering Institute meeting. A good discussion took place afterwards in which all of the members took part. It was agreed cert. is doing a very good job under difficult conditions. That afternoon Tony Lonergan (commis) and I had been in best offices for a discussion with Miss Bourk who is placement officer.

We were looking for information on travelling abroad. It was six o'clock by the time we finished talking about our jobs etc. During that time there were plenty of 'phone calls, which to me sounded like complaints mostly about employment. People looking for work in the off season, and she mentioned arts + crafts but nothing concrete has materialized.

I have my winter holiday arranged for the last week in Jan. so I can go to the Hotel Esib at Karls bunt. David Warbrook is looking after accomadation. - staying at his flat. May stay for 2 or 3 days.

Excuse writing as I am in bed,
and its difficult to get a good
position. I haven't heard from Reg. lately.

Had a very handy lift from
two young priests, all the way to
Dublin on wed. week last. We stopped
at Portlaoise, for tea and sandwiches.
They were both Dominicans.

The landlady, has just
brought in a hot jar, and a cup of
coffee. So I'll leave it there. All is
as active as ever. They got the telly in,
when I went over a few nights ago.
Ginn Hannigan had his head stuck into
the Virginian. Hope you didn't do the
same.

Jerome.

PEN is very bad.

23 Lansdown Pl.
Ballsbridge
Dublin 4.

Dec. 16th. '67.

Dear Mum,

Glad to hear from you.

There was no talking-over needed as I already had my mind made up, that was to leave the Intercontinental and start at the Oyster on Sat. morning next. I am in this business to learn about food and nothing else. It's no use being the perfect EMPLOYEE, if you want to be your own boss, sometime.

also I need the money to get myself on the Continent, BEFORE I am out of my time. Had I stayed on at S.S. on your advice, look, ~~where~~ I'd be still 'thick' as regards my job. I feel it's no harm to move around.

-especially since I am meeting other people
in the job all the time.

So now about that distressful
letter of yours that I just received.
There's absolutely no sense in getting
upset. I'll bet my life that you'll
see me working in Cork till July
next, which is when I would have
left Dublin anyway. By then I
shall have worked under 8 different Chefs.
- and in varied types of establishment.
+ my 151 exam under my belt. Have
you been talking to Dave, he'll throw
some light on the whole matter.

Anyway if you think me mad, you can
have me certified, and placed in an
institution.

Yours
Jerome.

N.B. Shall be home
* Fri night.